

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
29 January 2004 (29.01.2004)

PCT

(10) International Publication Number  
**WO 2004/008873 A1**

(51) International Patent Classification<sup>7</sup>: **A23J 3/16, 3/26,**  
A23P 1/08, A23L 1/31, 1/315, 1/325

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(21) International Application Number:  
PCT/US2003/022844

(81) Designated States (*national*): AE, AG, AL, AM, AT, AU,  
AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU,  
CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH,  
GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC,  
LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW,  
MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC,  
SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA,  
UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(22) International Filing Date: 22 July 2003 (22.07.2003)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:  
60/397,548 22 July 2002 (22.07.2002) US

(84) Designated States (*regional*): ARIPO patent (GH, GM,  
KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW),  
Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),  
European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE,  
ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO,  
SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM,  
GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

(63) Related by continuation (CON) or continuation-in-part  
(CIP) to earlier application:  
US 60/397,548 (CIP)  
Filed on 22 July 2002 (22.07.2002)

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**Published:**

- with international search report
- before the expiration of the time limit for amending the  
claims and to be republished in the event of receipt of  
amendments

*For two-letter codes and other abbreviations, refer to the "Guidance  
Notes on Codes and Abbreviations" appearing at the begin-  
ning of each regular issue of the PCT Gazette.*

(54) Title: FOOD COATING COMPOSITION AND METHOD OF MAKING THE SAME

(57) Abstract: A method for producing a high-protein coating composition for coating a food substrate including the steps of pro-  
viding a soy protein mixture having at least about 40% by weight of a soy protein; adding water to said soy protein mixture to produce  
a mass; cooking said mass in an extruder at a temperature of between about 135°C and about 145°C; converting said cooked mass  
into particles; and drying said particles to form the high-protein coating composition. The high-protein coating composition has a  
fat absorbability and contains at least about 30 weight % of protein.

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